## Dessert Menu

## Available Wednesday - Saturday Lunch \& Evening

\& Sunday Lunch

## Homemade Desserts

Chef's Soufflé Of The Day vgf ..... £8.95ice cream, homemade shortbreadQ Cava Rosé Organic Masia Salat Penedes NV, Spain
Dark Chocolate Torte v gfa ..... £9.25salted caramel, toasted hazelnuts, fior di latte ice creamQ Taylors 10 Year Old Tawney
Tonka Bean Panna Cotta gfa ..... £8.50
almond tuile, roasted almond puree, red wine poached pear$\$$ Riesling Trocken, Ruppertsberger, Germany
Baklava Tart v ve df ..... $£ 9.50$
honey glazed fig, vegan pistachio ice creamQ Chateau Mingets Sauternes, France
Chef's Crème Brulee Of The Day v Price with suitable accompaniments on the
Muscat de Beaumes-de-Venise, France ..... Day
Assiette Of Apple v ..... £8.95apple tart tatin • apple panna cotta with ginger crumb • spiced apple ice creamQ Chateau Ramon Monbazillac, France

## Ice Creams \& Sorbets

a selection of premium ice creams \& sorbets are available upon request gfa dfa v/ve - Please ask for suitable vegetarian/vegan options

$$
2 \text { scoops } \quad \mathbf{£ 4 . 5 0 \quad 3 \text { scoops } \quad £ 6 . 5 0 ~}
$$

## Artisan Cheese Platter

choose either 3 or 5 cheeses from our award-winning British artisan selection; Baron Bigod Brie • Mrs Temple Walsingham Cheese - Cambridge Blue

- $2 x$ Guest Cheese of the day
served with banana bread, artisan crackers, apple, grapes, garlic and apple loose jelly,
Hertfordshire honey v gfa
PTaylors LBV $\mathbb{C}$ Cranes Premium Apple Cider
3 Cheese Platter $£ 11.95$ - 5 Cheese Platter $£ 14.95$
ve - a vegan cheese platter can be pre-ordered 72 hrs in advance, please ask for details

